

## Coronavirus Disease 2019 (COVID-19) Guidance for Food Service Establishments Takeout and Delivery

Food Service Establishments play a key role in stopping the spread of disease, including COVID-19. Learn how your food service establishment can maintain a healthy work environment by adopting the following preventative practices in your workplace.

- Managers should check-in with employees at each shift to ensure worker health and review proper hygienic practices.
- Post signs and tell employees to stay home while sick.
  - Send employees home if they are showing signs of a respiratory illness.
- Frequently wash hands with warm water and soap for at least 20 seconds.
  - Ensure soap and paper towels are adequately stocked at each hand sink.
  - Ensure restrooms have adequately stocked soap and paper towels and/or properly functioning hand dryers.
- Remind employees to avoid touching their eyes, nose, and mouth.
- Cover nose and mouth when coughing and sneezing with a tissue, then immediately dispose of the tissue and wash hands for at least 20 seconds.
- Clean and sanitize frequently touched surfaces throughout the establishment including door handles, countertops, light switches, point-of-sale systems, timeclocks, etc.
- Ensure sanitizer is always at proper concentration.
- Discontinue refillable drink container service.
- Identify essential functions needed to operate the establishment if workers are absent and create a plan to meet those needs.
- Think ahead and order enough supplies in case of an interruption in the supply chain.
  - Make sure to have plenty of sanitizer, soap, paper towels, gloves, and other needed supplies in case they become temporarily unavailable.
  - Identify alternate suppliers to ensure needs are met.
- Create cleaning/sanitizer logs to keep track of when to clean/sanitize high touch surfaces and when to refresh sanitizer solutions.
- Reduce staff capacity when possible and increase distance between workers in the kitchen to maintain social distancing.
- Encourage patrons to pay online or over the phone to limit cash transactions and close interactions
- Increase use of curbside pick-up to limit patrons coming into the establishment to pick up food.
- Have staff wear cloth masks during instances where social distancing is not always possible.

If you have any questions or would like more information, please call us at 603-589-4530 or visit our website as guidance may change due to the rapidly changing nature of this event.